

wherein said composition comprises an aqueous phase based on water and an oil phase, said oil phase comprising at least one component selected from the group consisting of fats, oils, or mixtures thereof,

wherein said oil phase comprises at least one diglyceride, oil, fat or mixture thereof and at least one flavor component, and

said oil phase is at least 15% by weight based on a total weight of said composition.

8. (New) The method as claimed in Claim 7, wherein said oil phase comprises 15-90% by weight of at least one diglyceride and 85-10% by weight of at least one triglyceride, and

said composition comprises 0.05-20% by weight of the flavor component and from 0.01-5% by weight of the demulsifier.

9. (New) The method as claimed in Claim 7, wherein a weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.

10. (New) The method as claimed in Claim 7, wherein the demulsifier is at least one member selected from the group consisting of a polyglycerol fatty acid ester having HLB of 7 or more, a water soluble decomposed protein, lysolecithin having an HLB of 8 or more, a sucrose fatty acid ester having an HLB of 5 or more, a monoglyceride organic ester having an HLB of 8 or more and a sorbitan fatty acid ester having an HLB of 8 or more.

11. (New) A water-in-oil emulsion composition comprising an aqueous phase based on water and an oil phase, said oil phase comprising at least one member selected from the group consisting of fats, oils or mixtures thereof and comprises 15-90% by weight of at least one diglyceride and 85-10% by weight of at least one triglyceride, and

said composition comprises 0.01-5% by weight of a demulsifier and 0.05-20% by weight of at least one flavor component,

wherein at least 30% of said composition is capable of reversing in phase within one minute after being introduced into water at 36°C.

12. (New) The composition as claimed in Claim 11, wherein a weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.

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13. (New) A water-in-oil emulsion composition comprising at least one member selected from the group consisting of fats, oils and mixtures thereof, said composition further comprising an aqueous phase based on water and an oil phase, said oil phase comprising at least 15% by weight of at least one diglyceride wherein said weight percent is based on a total weight of said oils, fats or mixtures thereof,

wherein at least 30% by weight of said composition is capable of reversing in phase within one minute after being introduced into water at 36°C.